

Fig Drying, Paste & Packing Line

Complete Turnkey Business Proposal



Supplier reference: real enclosed fruit drying equipment applicable to controlled whole-fig dehydration.

300 kg/batch starter fresh-fig dryer load	100-200 L paste cooking batch	2 whole and paste routes	6-9 entry operators
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Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

A small two-route line for drying whole figs and converting safe second-grade figs into packed fig paste.

Why this project fits Afghanistan

- Afghan figs can be preserved close to orchards and sold beyond the short fresh season.
- A two-route plant protects whole-fruit value while finding a controlled outlet for safe cosmetic off-grade fruit.
- Fig paste supplies bakeries and confectioners with a consistent ingredient.
- Batch equipment keeps entry capital and seasonal risk lower.

Sanaatchi delivery scope

- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration

For the lowest credible entry, select a 300 kg/batch line with washer, sorting table, heat-pump dryer, grader, crusher-pulper, small vacuum cooking kettle and two packing formats.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Whole dried figs	Buyer-approved moisture, size, infestation and color	Retail and wholesale buyers
Fig paste	Controlled Brix, particle size and microbiology	Bakery, confectionery and ingredient users

Whole dried figs and fig paste require separate release criteria. Fruit rejected for mold, fermentation or infestation cannot be diverted into paste.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Washer and sorting table	Cleans and grades fragile figs	Low-drop gentle handling
2	Heat-pump tray dryer	Controls whole-fig dehydration	300 kg/batch starter
3	Conditioning bins	Equalizes moisture	Covered food-grade containers
4	Size grader	Separates sale grades and paste feed	Gentle screens
5	Crusher-pulper	Prepares a uniform fig mash	Removable food-grade screen
6	Vacuum cooking kettle	Concentrates paste with reduced scorching	100-200 L batch
7	Paste hot filler	Packs validated paste	Pouch or pail format
8	Whole-fruit weigher and sealer	Packs dried figs	Moisture-barrier pack

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery



Supplier reference: real enclosed fruit drying equipment applicable to controlled whole-fig dehydration.



Supplier reference: real fruit pulping and vacuum cooking equipment applicable to fig-paste preparation.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Sound Afghan figs segregated by grade
- Potable water
- Only declared paste ingredients
- Pouches, jars or pails, liners, labels and cartons

Utilities & infrastructure

- Stable three-phase electricity
- Potable process water and hygienic drainage
- Food-grade heat source
- Ventilated washable processing room
- Clean dry packing and finished-goods storage

Quality, safety and environmental controls

- Reject moldy, fermented or insect-infested fruit
- Map dryer conditions and verify moisture and water activity
- Do not hide unsafe fruit in paste feed
- Verify paste Brix, pH and heat treatment
- Control foreign bodies and metal
- Validate both products separately for shelf life

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry combines one batch dryer with a small paste kettle and manual grading. Continuous dryers, automatic retail packing, building and fruit inventory are excluded.

Component	Indicative range	Notes
Washing, sorting and handling	US\$4k-9k	Gentle fruit preparation
Heat-pump dryer, trays and bins	US\$9k-20k	300 kg/batch
Pulper and vacuum kettle	US\$7k-16k	Small paste route
Two packing formats and QC tools	US\$4k-9k	Semi-manual launch
Freight, installation and spares	US\$4k-10k	Heat source confirmed separately
Indicative low-entry total	US\$28k-64k	Building, fruit and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw-material, product, capacity and pack specifications
Phase 2	2-4 weeks	Run supplier trials with representative Afghan material
Phase 3	6-10 weeks	Manufacture, inspect and ship the selected line
Phase 4	3-5 weeks	Install, train, validate the process and start shelf-life checks

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

Sanaatchi Industrial Vision Group

Afghanistan Office: +93 779 819 820 | info@sanaatchi.com

China Office: +86 159 5171 6867 | china@sanaatchi.com

Website: www.sanaatchi.com

Research and image references

- https://www.made-in-china.com/products-search/hot-china-products/Fruit_Drying_Machine.html
- https://www.made-in-china.com/products-search/hot-china-products/Fruit_Paste_Processing_Line.html